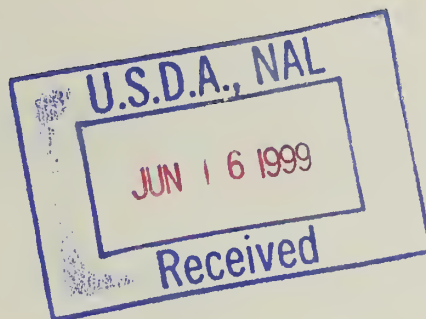


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UNITED STATES STANDARDS

for grades of

PROCESSED RAISINS

Sixth Issue

EFFECTIVE OCTOBER 15, 1974

**UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FRUIT AND VEGETABLE DIVISION
PROCESSED PRODUCTS STANDARDIZATION AND INSPECTION BRANCH**

These standards supersede the standards which have been in effect since
September 1, 1968

FOREWORD

This is the sixth issue of the United States Standards for Grades of Processed Raisins. This issue includes all amendments to the fifth issue as cited below, and the amendments published in the *Federal Register* of September 4, 1974 (39 F.R. 32004) to become effective October 15, 1974.

Previous issues of these standards were:

<i>Tentative (First Issue) Standards:</i>	<i>Effective March 2, 1942</i>
<i>Amended:</i>	<i>Effective August 1, 1942</i>
<i>Amended:</i>	<i>Effective February 5, 1943</i>
<i>Second Issue:</i>	<i>Effective October 15, 1946</i>
<i>Third Issue:</i>	<i>Effective May 26, 1952</i>
<i>Fourth Issue:</i>	<i>Effective August 26, 1955</i>
<i>Fifth Issue:</i>	<i>Effective September 1, 1956</i>
<i>Amended:</i>	<i>Effective October 1, 1957</i>
<i>Amended:</i>	<i>Effective September 21, 1961</i>
<i>Amended:</i>	<i>Effective October 11, 1965</i>
<i>Amended:</i>	<i>Effective September 1, 1968</i>
<i>Amended:</i>	<i>Effective May 15, 1974</i>

These standards are included in the Code of Federal Regulations, Title 7 -- Agriculture, Part 52.

Issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality, the grade standards are for the voluntary use of producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

These standards will also serve as a basis for the inspection and grading of this commodity by the Federal inspection service, which is also provided under the Agricultural Marketing Act of 1946. This service, available for inspection and grading of other processed products as well, is offered to interested parties, upon application, on a fee-for-service basis.

These standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division, AMS
U.S. Department of Agriculture
Washington, D.C. 20250

UNITED STATES STANDARDS FOR GRADES OF
PROCESSED RAISINS

EFFECTIVE OCTOBER 15, 1974

Sec.

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- 52.1843 Sizes of Thompson Seedless Raisins.
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- 52.1846 Sizes of Muscat Raisins.
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- 52.1850 Grades of mixed types.
- 52.1851 Definitions of terms.

(Authority: §§52.1841 to 52.1851 issued under sec. 205, 60 Stat., 1090,
as amended; 7 U. S. C. 1624)

NOTE: Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act or with applicable State laws and regulations.

PRODUCT DESCRIPTION, SUMMARY OF TYPES

§52.1841 PRODUCT DESCRIPTION.

Processed raisins are dried grapes of the Vinifera varieties, such as Thompson Seedless (Sultanina), Muscat of Alexandria, Muscatel Gordo Blanco, and Sultana. The processed raisins are prepared from clean, sound, dried grapes; are properly stemmed and capstemmed except for cluster or uncapstemmed raisins; and are sorted or cleaned, or both, and except for cluster or uncapstemmed raisins are washed in water to assure a wholesome product.

§52.1841A PRODUCT DESCRIPTION OF LAYER (OR CLUSTER) MUSCAT RAISINS.

Muscat raisins of the variety Muscat of Alexandria when referred to as "Layer (or Cluster) Muscat raisins" means that the raisins have not been detached from the main bunch stem.

§52.1842 SUMMARY OF TYPES (VARIETIES) OF PROCESSED RAISINS.

- (a) Type I - Thompson Seedless.
 - (1) Unbleached (natural).
 - (2) Sulfur Bleached and Golden Seedless.
 - (3) Soda Dipped.
- (b) Type II - Muscat
 - (1) Seeded (seeds removed).
 - (2) Unseeded-capstemmed (loose).
 - (3) Unseeded-uncapstemmed (loose).
 - (4) Soda-dipped Unseeded-capstemmed (Valencia).
 - (5) Soda-dipped Unseeded-uncapstemmed (Valencia).
 - (6) Soda-dipped Seeded (Valencia).
 - (7) Layer (or Cluster).
- (c) Type III - Sultana.
- (d) Type IV - Mixed types. A mixture of two or more different types (varieties) of raisins including sub-types outlined in this section but other than (1) mixtures containing Layer (or Cluster) Muscats, (2) mixtures containing Unseeded-uncapstemmed Muscats, and (3) mixtures of Seeded and Unseeded Muscats.

TYPE I - THOMPSON SEEDLESS RAISINS;

SIZES, COLORS, GRADES

§52.1843 SIZES OF THOMPSON SEEDLESS RAISINS.

The size designations and measurement requirements for the respective sizes are:

(a) *"Select"* size raisins means that no more than 60 percent, by weight, of all the raisins will pass through round perforations 22/64 inch in diameter, but not more than 10 percent, by weight, of all the raisins may pass through round perforations 20/64 inch in diameter.

(b) *"Small"* (or *"midget"*) size raisins means that 95 percent, by weight, of all the raisins will pass through round perforations 24/64 inch in diameter, and not less than 70 percent, by weight, of all raisins will pass through round perforations 22/64 inch in diameter.

(c) *"Mixed"* size raisins means a mixture which does not meet either the requirements for *"select"* size or for *"small"* (or *"midget"*) size.

§52.1844 COLORS OF SULFUR BLEACHED AND GOLDEN THOMPSON SEEDLESS RAISINS.

The color of Sulfur Bleached and Golden Thompson Seedless Raisins is not a factor of quality for the purposes of these grades. The color requirements applicable to the respective color designations are as follows:

(a) *"Well-bleached color"* (or *"extra fancy color"*) means that the raisins are practically uniform in color and may range from yellow or golden to light amber color with a predominating yellow or golden color and that not more than 1/2 of 1 percent, by weight, of all the raisins may be definitely dark berries.

(b) *"Reasonably well-bleached color"* (or *"fancy color"*) means that the raisins are reasonably uniform in color and may range from yellow or golden or greenish yellow to light amber wherein the predominating color may be greenish yellow or light amber and that not more than 3 percent, by weight, of all the raisins may be definitely dark berries.

(c) *"Fairly well-bleached color"* (or *"extra choice color"*) means that the raisins are fairly uniform in color and may range from yellow or greenish yellow to amber or light greenish amber and that not more than 6 percent, by weight, of all the raisins may be definitely dark berries.

(d) *"Bleached color"* (or *"choice color"*) means that the raisins may be variable in color and may range from yellowish green to dark amber or dark greenish amber; that not more than 15 percent, by weight, of all the raisins may be definitely dark berries in Sulfur Bleached; that not more than 20 percent, by weight, of all the raisins may be definitely dark berries in Golden Seedless.

(e) *"Definitely dark berries"* means raisins which are definitely darker than dark amber and characteristic of naturally *"raisined"* grapes.

§ 52.1845 GRADES OF THOMPSON SEEDLESS RAISINS.

(a) *"U.S. Grade A"* or *"U.S. Fancy"* is the quality of Thompson Seedless Raisins that have similar varietal characteristics; that in Unbleached and Soda Dipped raisins have a good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from well-matured grapes with not less than 80 percent, by weight, of raisins that are well-matured or reasonably well-matured raisins, and not more than 1 percent, by weight, of select and mixed size raisins and 2 percent, by weight, of small (midget) size raisins may have substandard development (including undeveloped raisins); that contain not more than 18 percent, by weight, of moisture; and that meet the following additional requirements as also outlined in Table I of this subpart:

(1) Not more than 1 piece of stem per 96 ounces of raisins may be present;

(2) Not more than 15 capstems per 16 ounces of raisins may be present;

(3) Not more than 1/2 percent, by weight, of select size raisins; 1 percent, by weight, of mixed size; and small (midget) size raisins may be undeveloped;

(4) Not more than 4 percent, by weight, of raisins may be discolored, damaged, or moldy; *Provided*, That not more than 2 percent, by weight, may be damaged, and not more than 2 percent, by weight, may be moldy;

(5) Not more than 5 percent, by weight, of raisins may be sugared.

(6) The appearance or edibility of the product may not be affected by slightly discolored raisins or raisins damaged by fermentation or any other defect not previously described; and

(7) No grit, sand, or silt of any consequence may be present that affects the appearance or edibility of the raisins.

(b) "*U.S. Grade B*" or "*U.S. Choice*" is the quality of Thompson Seedless Raisins that have similar varietal characteristics; that in Unbleached and Soda Dipped raisins have a reasonably good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from reasonably well-matured grapes with not less than 70 percent, by weight of raisins that are well-matured or reasonably well-matured raisins and not more than 1-1/2 percent, by weight, of select size raisins, 2 percent, by weight, of mixed size raisins, and 3 percent, by weight, of small (midget) size raisins have substandard development (including undeveloped raisins); that contain not more than 18 percent, by weight, of moisture; and that meet the following additional requirements as also outlined in Table I of this subpart:

(1) Not more than 2 pieces of stem per 96 ounces of raisins may be present;

(2) Not more than 25 capstems per 16 ounces of raisins may be present;

(3) Not more than 1/2 percent, by weight, of select size raisins; 1 percent, by weight, of mixed size raisins; and 2 percent, by weight, of small (midget) size raisins may be undeveloped;

(4) Not more than 6 percent, by weight, of raisins may be discolored, damaged, or moldy; *Provided*, That not more than 3 percent, by weight, may be damaged, and not more than 3 percent, by weight, may be moldy;

(5) Not more than 10 percent, by weight, of raisins may be sugared;

(6) The appearance or edibility of the product may not be more than slightly affected by slightly discolored raisins or raisins damaged by fermentation or any other defect not previously described; and

(7) No grit, sand, or silt of any consequence may be present that affects the appearance or edibility of the raisins.

(c) "U.S. Grade C" or "U.S. Standard" is the quality of Thompson Seedless Raisins that have similar varietal characteristics; that in Unbleached and Soda Dipped raisins have a fairly good typical color; that have a fairly good flavor; that show development characteristics of raisins prepared from fairly well-matured grapes with not less than 55 percent, by weight, of raisins that are well-matured or reasonably well-matured raisins, and not more than 2 percent, by weight, of select size raisins; 3 percent, by weight, of mixed size raisins; or 5 percent, by weight, of small (midget) raisins may have substandard development (including undeveloped raisins): that contain not more than 18 percent, by weight, of moisture; and that meet the following additional requirements as also outlined in Table I of this subpart;

(1) Not more than 4 pieces of stem per 96 ounces of raisins may be present;

(2) Not more than 35 capstems per 16 ounces of raisins may be present;

(3) Not more than 3 percent, by weight, of small (midget) size raisins may be undeveloped; and not more than 1 percent, by weight, of raisins other than small (midget) size may be undeveloped;

(4) Not more than 9 percent, by weight, of raisins may be discolored, damaged, or moldy; *Provided*, That not more than 5 percent, by weight, may be damaged, and not more than 4 percent, by weight, may be moldy;

(5) Not more than 15 percent, by weight, of raisins may be sugared;

(6) The appearance or edibility of the product may not be materially affected by slightly discolored raisins or raisins damaged by fermentation or any other defect not previously described; and

(7) Not more than a trace of grit, sand, or silt may be present that affects the appearance or edibility of the raisins.

(d) "Substandard" is the quality of Thompson Seedless Raisins that fail to meet the requirements of U.S. Grade C or U.S. Standard.

(a) "Well-matured raisins" or "reasonably well-matured raisins" means raisins that are full-fleshed and rounded in appearance.

(b) "Fairly well-matured" raisins means raisins that are thin-fleshed and angular in appearance.

(c) "Substandard development" means raisins that are practically lacking in flesh.

TABLE I -- ALLOWANCES FOR DEFECTS IN TYPE I, THOMPSON SEEDLESS RAISINS

Defects	U.S. Grade A or U.S. Fancy		U.S. Grade B or U.S. Choice		U.S. Grade C or U.S. Standard	
	Maximum count (per 96 ounces)					
Pieces of stem -----	1		2		4	
	Maximum count (per 16 ounces)					
Capstems -----	15		25		35	
	Maximum (percent by weight)					
Sugared	5		10		15	
Discolored, damaged or moldy raisins -----	4		6		9	
Provided these limits are not exceeded:						
Damaged -----	2		3		5	
Moldy -----	2		3		4	
Substandard and Undeveloped ----	Total	Maximum Undeveloped	Total	Maximum Undeveloped	Total	Maximum Undeveloped
Select size -----	1	1/2	1-1/2	1/2	2	1
Mixed size -----	1	1	2	1	3	1
Small (Midget) size-----	2	1	3	2	5	3
	Appearance or edibility of product					
Slightly discolored or damaged by fermentation or any other defect not described above -----	May not be affected		May not be more than slightly affected		May not be materially affected	
Grit, sand, or silt	None of any consequence may be present that affects the appearance or edi- bility of the product.				Not more than a trace may be present that affects the appearance or edibility of the product.	

TYPE II - MUSCAT RAISINS;
SIZES, GRADES

§52.1846 SIZES OF MUSCAT RAISINS.

The sizes of Muscat Raisins except for Layer (or Cluster) Muscat raisins, are not incorporated in the grades of the finished product since size, as such, is not a factor of quality for the purposes of these grades. The common size designations and measurement requirements applicable thereto include, but are not limited to, the following:

(a) *Seeded*. (1) "Select" size raisins means that not less than 30 percent, by weight, of all the raisins will not pass through round perforations 34/64 inch in diameter; and the balance will pass through round perforations 34/64 inch in diameter but not more than 5 percent, by weight, of all the raisins may pass through round perforations 22/64 inch in diameter.

(2) "Small" or "midget" size raisins means that all of the raisins will pass through round perforations 34/64 inch in diameter and not less than 90 percent, by weight, of all the raisins will pass through round perforations 22/64 inch in diameter.

(3) "Mixed" size raisins means a mixture of sizes that do not meet the requirements of "select" size.

(b) *Unseeded*. (1) "4 Crown" means raisins that will not pass through round perforations 42/64 inch in diameter.

(2) "3 Crown" means raisins that will pass through round perforations 42/64 inch in diameter but will not pass through round perforations 34/64 inch in diameter.

(3) "2 Crown" means raisins that will pass through round perforations 34/64 inch in diameter but will not pass through round perforations 24/64 inch in diameter.

(4) "1 Crown" means raisins that will pass through perforations 24/64 inch in diameter.

The size of Layer (or Cluster) Muscat raisins is incorporated in the grades of the finished product. The size designation and measurement as applicable to Layer (or Cluster) Muscat Raisins are:

(a) *"3 Crown size or larger"*. *"3 Crown size or larger"* in Layer (or Cluster) Muscat raisins means that the raisins, exclusive of stems and branches, are of such a size that they will not pass through round perforations 34/64 inch in diameter.

(a) *"U.S. Grade A"* or *"U.S. Fancy"* is the quality of Muscat Raisins that have similar varietal characteristics; that have a good typical color with not more than 10 percent, by weight, of raisins that may be dark reddish-brown berries in Soda Dipped Unseeded or Seeded (Valencia) raisins; that have a good characteristic flavor; that show development characteristic of raisins prepared from well-matured grapes; that contain not more than 18 percent, by weight, of moisture, except that Seeded or Soda-Dipped Seeded raisins may contain not more than 19 percent, by weight, of moisture; and that meet the following additional requirements as also outlined in Table II of this subpart:

(1) Not more than 1 piece of stem per 32 ounces of raisins may be present;

(2) Not more than 10 capstems per 16 ounces of raisins may be present in other than uncapstemmed raisins; and not more than 20 loose capstems per 16 ounces of raisins may be present in uncapstemmed raisins;

(3) Not more than 12 seeds per 16 ounces of raisins is Seeded or Soda-dipped Seeded raisins may be present;

(4) Not more than 1 percent, by weight, of raisins may be undeveloped;

(5) Not more than 5 percent, by weight, of raisins may be discolored, damaged, or moldy; *Provided*, That not more than 3 percent, by weight, may be damaged, and not more than 2 percent, by weight, may be moldy;

(6) Not more than 5 percent, by weight, of raisins may be sugared;

(7) The appearance or edibility of the product may not be affected by slightly discolored raisins or raisins damaged by fermentation or any other defect not previously described; and

(8) No grit, sand, or silt of any consequence may be present that affects the appearance or edibility of the raisins.

(b) "*U.S. Grade B*" or "*U.S. Choice*" is the quality of Muscat Raisins that have similar varietal characteristics; that have a reasonably good typical color with not more than 15 percent, by weight, of raisins that may be dark reddish-brown berries in Soda Dipped Unseeded or Seeded (Valencia) raisins; that have a good characteristic flavor; that show development characteristic of raisins prepared from reasonably well-matured grapes; that contain not more than 18 percent, by weight, of moisture, except that Seeded or Soda-dipped Seeded raisins may contain not more than 19 percent, by weight, of moisture; and that meet the following additional requirements as also outlined in Table II of this subpart:

(1) Not more than 2 pieces of stem per 32 ounces of raisins may be present;

(2) Not more than 15 capstems per 16 ounces of raisins may be present in other than uncapstemed raisins; and not more than 20 loose capstems per 16 ounces of raisins may be present in uncapstemed raisins;

(3) Not more than 15 seeds per 16 ounces of raisins in Seeded or Soda-dipped Seeded raisins may be present;

(4) Not more than 2 percent, by weight, of raisins may be undeveloped;

(5) Not more than 7 percent, by weight, of raisins may be discolored, damaged, or moldy; *Provided*, That not more than 4 percent, by weight, may be damaged, and not more than 3 percent, by weight, may be moldy;

(6) Not more than 10 percent, by weight, of raisins may be sugared;

(7) The appearance or edibility of the product may not be affected by slightly discolored raisins or raisins damaged by fermentation or any other defect not previously described; and

(8) No grit, sand, or silt of any consequence may be present that affects the appearance or edibility of the raisins.

(c) "*U.S. Grade C*" or "*U.S. Standard*" is the quality of Muscat Raisins that have similar varietal characteristics; that have a fairly good typical color with not more than 20 percent, by weight, of raisins that may be dark reddish-brown berries in Soda Dipped Unseeded or Seeded (Valencia) raisins; that have a fairly good flavor; that show development characteristic of raisins prepared from fairly well-matured grapes; that contain not more than 18 percent, by weight, of moisture, except that Seeded or Soda-dipped Seeded raisins may contain not more than 19 percent, by weight, of moisture; and that meet the following additional requirements as also outlined in Table II of this subpart:

(1) Not more than 3 pieces of stem per 32 ounces of raisins may be present;

(2) Not more than 20 capstems per 16 ounces of raisins may be present in other than uncapstemmed raisins; and not more than 20 loose capstems per 16 ounces of raisins may be present in uncapstemmed raisins;

(3) Not more than 20 seeds per 16 ounces of raisins in Seeded or Soda-dipped Seeded raisins may be present;

(4) Not more than 2 percent, by weight, of raisins may be undeveloped;

(5) Not more than 9 percent, by weight, of raisins may be discolored, damaged, or moldy; *Provided*, That not more than 5 percent, by weight, may be damaged, and not more than 4 percent, by weight, may be moldy;

(6) Not more than 15 percent, by weight, of raisins may be sugared;

(7) The appearance or edibility of the product may not be affected by slightly discolored raisins or raisins damaged by fermentation or any other defect not previously described; and

(8) Not more than a trace of grit, sand, or silt may be present that affects the appearance or edibility of the raisins.

(d) "*Substandard*" is the quality of Muscat Raisins that fail to meet the requirements of U.S. Grade C or U.S. Standard.

TABLE II--ALLOWANCES FOR DEFECTS IN TYPE II, MUSCAT RAISINS

Defects	U.S. Grade A or U.S. Fancy	U.S. Grade B or U.S. Choice	U.S. Grade C or U.S. Standard
	Maximum count (per 32 ounces)		
Pieces of stem-----	1	2	3
	Maximum count (per 16 ounces)		
Capstems in other than uncapstemmed types -----	10	15	20
Seeds in seeded types-----	12	15	20
Loose capstems in uncapstemmed types-----	20	20	20
	Maximum (percent by weight)		
Undeveloped-----	1	2	2
Sugared-----	5	10	15
Discolored, damaged, or moldy-----	5	7	9
Provided these limits are not exceeded:			
Damaged-----	3	4	5
Moldy-----	2	3	4
	Appearance or edibility of product		
Slightly discolored or damaged by fermentation or any other defect not described above-----	May not be affected	May not be more than slightly affected	May not be materially affected
Grit, sand, or silt-----	None of any consequence may be present that affects the appearance or edi- bility of the product.		Not more than a trace may be present that affects the appearance or edi- bility of the product.

§52.1847A GRADES OF LAYER (OR CLUSTER) MUSCAT RAISINS.

(a) *"U.S. Grade A"* or *"U.S. Fancy"* is the quality of Layer (or Cluster) Muscat raisins that have similar varietal characteristics; that have a good typical color; that have a good characteristic flavor; that are uniformly cured and show development characteristic of raisins prepared from well-matured grapes; that contain not more than 23 percent, by weight, of moisture; that not less than 30 percent, by weight, of the raisins, exclusive of stems and branches, are 3-Crown size or larger; and that meet the following additional requirements as also outlined in Table IIA of this subpart:

(1) The raisins are practically free from shattered (or loose) individual berries and small clusters of 2 or 3 berries each;

(2) Not more than 1 percent, by weight, of raisins may be undeveloped;

(3) Not more than 3 percent, by weight, of raisins may be damaged;

(4) Not more than 5 percent, by weight, of raisins may be sugared;

(5) Not more than 2 percent, by count, of raisins may be moldy;

(6) The appearance or edibility of the product may not be affected by raisins damaged by fermentation; and

(7) No grit, sand, or silt of any consequence may be present that affects the appearance or edibility of the raisins.

(b) *"U.S. Grade B"* or *"U.S. Choice"* is the quality of Layer (or Cluster) Muscat raisins that have similar varietal characteristics; that have a reasonably good typical color; that have a good characteristic flavor; that are uniformly cured and show development characteristic of raisins prepared from reasonably well-matured grapes; that contain not more than 23 percent, by weight, of moisture; that not less than 30 percent, by weight, of the raisins, exclusive of stems and branches, are 3-Crown size or larger; and that meet the following additional requirements as also outlined in Table IIA of this subpart:

(1) The raisins are reasonably free from shattered (or loose) individual berries and small clusters of 2 or 3 berries each;

(2) Not more than 2 percent, by weight, of raisins may be undeveloped;

(3) Not more than 4 percent, by weight, of raisins may be damaged;

(4) Not more than 10 percent, by weight, of raisins may be sugared;

(5) Not more than 3 percent, by count, of raisins may be moldy;

(6) The appearance or edibility of the product may not be more than slightly affected by raisins damaged by fermentation; and

(7) No grit, sand, or silt of any consequence may be present that affects the appearance or edibility of the raisins.

(c) "*Substandard*" is the quality of Layer (or Cluster) Muscat raisins that fail to meet the requirements of "U.S. Grade B" or "U.S. Choice."

TABLE IIa-ALLOWANCES FOR DEFECTS IN LAYER(OR CLUSTER)MUSCAT RAISINS

Defects	U.S. Grade A or U.S. Fancy	U.S. Grade B or U.S. Choice
	Maximum (by weight) (percent)	
Undeveloped-----	1	2
Damaged-----	3	4
Sugared-----	5	10
	Maximum (by count) (percent)	
Moldy raisins-----	2	3
Shattered (or loose) individual berries and small clusters of 2 or 3 berries each.	Practically free.	Reasonably free.
Damaged by fermentation-----	Appearance or edibility of product may not be affected.	Appearance or edibility of product may not be more than slightly affected.
Grit, sand, or silt-----	None of any consequence may be present that affects the appearance or edibility of the product.	

TYPE III - SULTANA RAISINS

SIZES, GRADES

§ 52.1848 SIZES OF SULTANA RAISINS.

Size designations are not applicable to Sultana Raisins.

§ 52.1849 GRADES OF SULTANA RAISINS.

(a) *"U.S. Grade A"* or *"U.S. Fancy"* is the quality of Sultana Raisins that have similar varietal characteristics; that have a good typical color; that have a good characteristic flavor; that show development characteristic of raisins prepared from well-matured grapes; that contain not more than 18 percent, by weight; of moisture; and that meet the following additional requirements as also outlined in Table III of this subpart:

(1) Not more than 1 piece of stem per 32 ounces of raisins may be present;

(2) Not more than 25 capstems per 16 ounces of raisins may be present;

(3) Not more than 1 percent, by weight, of raisins may be undeveloped;

(4) Not more than 4 percent, by weight, of raisins may be discolored, damaged, or moldy; *Provided*, That not more than 2 percent, by weight, may be damaged, and not more than 2 percent, by weight, may be moldy;

(5) Not more than 5 percent, by weight, of raisins may be sugared;

(6) The appearance or edibility of the product may not be affected by slightly discolored raisins or raisins damaged by fermentation or any other defect not previously described; and

(7) No grit, sand, or silt of any consequence may be present that affects the appearance or edibility of the raisins.

(b) *"U.S. Grade B"* or *"U.S. Choice"* is the quality of Sultana Raisins that have similar varietal characteristics; that have a reasonably good typical color; that have a good characteristic flavor; that

show development characteristic of raisins prepared from reasonably well-matured grapes; that contain not more than 18 percent, by weight, of moisture; and that meet the following additional requirements as also outlined in Tables III of this subpart:

- (1) Not more than 2 pieces of stem per 32 ounces of raisins may be present;
- (2) Not more than 45 capstems per 16 ounces of raisins may be present;
- (3) Not more than 2 percent, by weight, of raisins may be undeveloped;
- (4) Not more than 6 percent, by weight, of raisins may be discolored, damaged, or moldy; *Provided*, That not more than 3 percent, by weight, may be damaged, and not more than 3 percent, by weight, may be moldy;
- (5) Not more than 10 percent, by weight, of raisins may be sugared;
- (6) The appearance or edibility of the product may not be more than slightly affected by slightly discolored raisins or raisins damaged by fermentation or any other defect not previously described; and
- (7) No grit, sand, or silt of any consequence may be present that affects the appearance or edibility of the raisins.

(c) "*U.S. Grade C*" or "*U.S. Standard*" is the quality of Sultana Raisins that have similar varietal characteristics; that have a fairly good typical color; that have a fairly good flavor; that show development characteristic of raisins prepared from fairly well-matured grapes; that contain not more than 18 percent, by weight, of moisture; and that meet the following additional requirements as also outlined in Table III of this subpart:

- (1) Not more than 3 pieces of stem per 32 ounces of raisins may be present;
- (2) Not more than 65 capstems per 16 ounces of raisins may be present;
- (3) Not more than 2 percent, by weight, of raisins may be undeveloped;
- (4) Not more than 9 percent, by weight, of raisins may be discolored, damaged, or moldy; *Provided*, That not more than 5 percent, by weight, may be damaged, and not more than 4 percent, by weight, may be moldy;

(5) Not more than 15 percent, by weight, of raisins may be sugared;

(6) The appearance or edibility of the product may not be materially affected by slightly discolored raisins or raisins damaged by fermentation or any other defect not previously described; and

(7) Not more than a trace of grit, sand, or silt may be present that affects the appearance or edibility of the raisins.

(d) "*Substandard*" is the quality of Sultana Raisins that fails to meet the requirements of U.S. Grade C or U.S. Standard.

TABLE III--ALLOWANCES FOR DEFECTS IN TYPE III, SULTANA RAISINS

Defects	U.S. Grade A or U.S. Fancy	U.S. Grade B or U.S. Choice	U.S. Grade C or U.S. Standard
	Maximum count (per 32 ounces)		
Pieces of stems-----	1	2	3
	Maximum count (per 16 ounces)		
Capstems-----	25	45	65
	Maximum (percent by weight)		
Undeveloped-----	1	2	2
Sugared-----	5	10	15
Discolored, damaged, or moldy-----	4	6	9
Provided these limits are not exceeded:			
Damaged-----	2	3	5
Moldy-----	2	3	4
	Appearance or edibility of product		
Slightly discolored or damaged by fermentation or any other defect not described above-----	May not be affected	May not be more than slightly affected	May not be materially affected
Grit, sand, or silt-----	None of any consequence may be present that affects the appearance or edi- bility of the product.		Not more than a trace may be present that affects the appearance or edibility of the product.

TYPE IV - MIXED TYPES OF RAISINS

GRADES

§52.1850 GRADES OF MIXED TYPES.

The grade for a lot of mixed types of processed raisins shall be the lower (or lowest) grade of any varietal type in the mixture based on the respective requirements for each type, except for moisture, in accordance with this subpart. Mixed types of processed raisins of U.S. Grade A or U.S. Fancy, U.S. Grade B or U.S. Choice, or U.S. Grade C or U.S. Standard may contain not more than 18 percent, by weight, of moisture. Mixed types of processed raisins that as a mixture exceed 18 percent, by weight, of moisture are "Substandard."

EXPLANATIONS AND METHODS OF ANALYSES

§52.1851 DEFINITIONS OF TERMS

(a) "*Capstems*" means small woody stems exceeding 1/8-inch in length which attach the raisins to the branches of the bunch.

(b) A "*piece of stem*" means a portion of the branch or main stem.

(c) "*Seeds*" refers to the whole, fully developed seeds which have not been removed during the processing of Muscat Seeded Raisins.

(d) "*Undeveloped*" refers to extremely light berries that are lacking in sugary tissue indicating incomplete development; are reddish in color; are completely shriveled and hard; have fine wrinkles on smaller units and moderately deep wrinkles on slightly larger units; and are commonly referred to as "worthless".

(e) "*Damaged*" raisins means raisins affected by sunburn, scars, mechanical injury, or other similar means which seriously affect the appearance, edibility, keeping quality, or shipping quality of the raisins. In Muscat Seeded Raisins, mechanical injury resulting from normal seeding operations is not considered damage.

(f) "*Sugared*" means either external or internal sugar crystals are present and the accumulation of such crystallized fruit sugars in the flesh of the raisins or on the surface are readily apparent.

(g) "Grit, sand, or silt" means any particle of earthy material.

(h) "Moisture" means the percentage by weight of the processed raisins, exclusive of branch and heavy stem material, that is moisture when determined by the *Dried Fruit Moisture Tester Method* or in accordance with methods that give equivalent results.

(i) "Slightly discolored" means a raisin affected by a brown to dark brown discolored area around the capstem end of the raisin that is less than the area of a circle 1/8-inch in diameter.

(j) "Discolored" means a raisin affected by a brown to dark brown discolored area around the capstem end of the raisin that equals or exceeds the area of a circle 1/8-inch in diameter; *Provided*, That the overall appearance, keeping quality, and edibility of the product are not seriously affected.



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E. L. Peterson
Administrator
Agricultural Marketing Service